



MENU

STARTERS

Classic Prawn Cocktail

With Marie Rose Sauce, Granary Bread & Butter

Tomato & Basil Soup

Topped with Parmesan Croûtes

Breaded Brie Triangles

With Roasted Vine Cherry Tomatoes & Shallot Compote

Chicken Liver Pâté & Onion Marmalade

Served with White Truffle Oil Croûtes

MAINS

Oven Poached Chicken Breast

Stuffed with Sun-dried Tomatoes wrapped in Prosciutto and served on a Bed of Creamy Pesto Mash, and drizzled with a Mediterranean Sauce

Roasted Leg of Lamb

Served with Rosemary and Garlic Roast Potatoes and smothered in a Redcurrant Red Wine Gravy

Oven Baked Salmon Supreme

Wrapped in a Filo Pastry, served on a Bed of Crispy Crushed Dill Potatoes, Laced with a Creamy Prosecco & Lemon Sauce

Spring Vegetable Risotto (V)

Served with Roasted Asparagus and Fresh Spinach Leaves Sprinkled with Toasted Pine Nuts and Parmesan

All served with a Side Bowl of Fresh Seasonal Vegetables to Share

DESSERTS

Apple & Pear Crumble

Served with a Jug of Custard

White Chocolate and Raspberry Tart

Served with Ice Cream

Lemon Posset

Served with Shortbread Fingers

Cream Filled Profiteroles

Served with a Warm Chocolate Sauce

Ice Cream

Choice of 4 Flavours